

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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1 POTABLE WATER

06

0

No

THE VESSEL DID NOT HAVE AT LEAST ONE BACKUP HALOGEN PUMP WITH AN AUTOMATIC SWITCHOVER TO MAINTAIN THE FREE RESIDUAL HALOGEN IN THE EVENT THAT THE PRIMARY PUMP FAILS.

Action: St.Chief Eng.

Corr.Action: - 2 Pumps with automatic switchover are located on the water distribution line. Completed: 10/10/01

2 POTABLE WATER

07

0

Yes

THERE WAS NO BACKFLOW PROTECTION ON THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE FIGHTING SYSTEM.

Action: St.Chief Eng.

Corr. Action: - Order 5T8134 raised for parts

Date Completed: 10/12/01

3 CREW POOL

10

0

No

THERE WAS NO SHEPHERD'S HOOK FOR THE CREW POOL.

Action: Chief Officer

On order PO# 5T8141 _____ Date Completed _____

4 HOUSEKEEPING

41

0

No

THERE WAS NO PROCEDURE FOR DISINFECTING PUBLIC AREAS WHEN THE CUMULATIVE PROPORTION OF CASES OF GASTROINTESTINAL ILLNESS AMONG PASSENGERS OR CREW IS 2% OR GREATER.

Action: Mikey Fernandez
Hotel Manager

Corr.Action:Housekeeping Manual Underway to Ship

Date Completed _____

Corr Action: Confirm when Manual onboard and in order. Date Completed. _____

5 ROOM SERVICE PANTRIES

21

0

No

THE REFRIGERATOR GASKETS WERE SPLIT OR HAD OPEN CHANNELS.

Action: Reefer Eng.

Corr.Action Fridge gaskets repaired

Date Completed 10/16/01

6 OFFICER'S MESS

21

1

No

THE LEATHER PORTION OF THE BAR COUNTER TOP WAS SPLIT OPEN EXPOSING SOME POROUS MATERIAL.

Action: St.Captain.

Completed _____ Date Completed __15oct01_____

7 SWIMMING POOLS/SPAS

10

0

No

THERE WAS NO DOCUMENTATION TO VERIFY THAT THE DRAIN COVERS WERE ANTIVORTEX.

Action: Chief Eng.

Corr.Action _Awaiting reply from producer_____10/14/01_____ Date Completed _____

8 MAIN GALLEY DECK 7 / COLD GALLEY

21

1

No

THERE WAS AN OPEN SEAM ON THE DOOR GASKET OF REFRIGERATOR #16.

Action: Reefer Eng. Corr.Action: Repaired Date Completed:10/15/01

9 MAIN GALLEY DECK 7 / HOT GALLEY AREA

12 0 Yes

THERE WAS A WATER CONTAINER WITH DISPOSABLE GLASSES PROVIDED FOR THE CREW. THERE WAS NO HANDWASHING STATION ADJACENT TO THIS AREA.

Action: Staff Ch. Engineer Corr.Action__Awaiting approval from shoreside to purchase a water fountain. Date Completed _____

10 MAIN GALLEY DECK 7 / HOT GALLEY

21 1 No

THE DOOR FRAME OF THE HOT FOOD TROLLEY WAS SEPARATED AT THE CORNER MAKING IT DIFFICULT TO CLEAN.

Action: St.Captain . Corr.Action Repaired Date Completed 10/16/01

11 FOOD AND SOILED DISH LIFTS

33 1 No

THE DECK/BULKHEAD JUNCTURES OF THE LIFTS HAD OPEN SEAMS AND THE SEAMS WERE HEAVILY SOILED WITH FOOD RESIDUE.

Action: St.Captain. Corr.Action_____Completed_____ Date Completed __14Oct01_____

12 GARDEN CAFÉ

22 0 No

STEAM WAS OBSERVED COMING FROM THE FINAL RINSE NOZZLES OF THE DISHWASHING MACHINE. THE MACHINE MOUNTED THERMOMETER INDICATED TEMPERATURES GREATER THAN 220°F.

Action: St.Chief Eng. Corr.Action Adjustments made. Date Completed 10/10/01

13 MAIN GALLEY DECK 4

37 0 No

CONDENSATION WAS NOTED ON THE DECKHEADNEXT TO THE STEAM KETTLES. ALL OF THE STEAM KETTLES WERE BOILING AND DID NOT HAVE THE KETTLES COVERED.

Action: Chef D' Cuisine Corr.Action_____Completed_____ Date Completed __20Oct01_____

14 CREW GALLEY

21 1 No

THERE WAS AN OPEN SEAM BETWEEN THE CONTROL PANEL OF THE NEW TILTING PAN AND THE BULKHEAD.

Action: St.Captain Corr.Action_____Completed_____ Date Completed __14Oct01__

15 PROVISIONS / MEAT THAWING ROOM

34 0 No

THE CONDENSER DRIP PAN, DRAIN LINE WAS LEAKING INTO A BUCKET ON THE DECK.

Action: St.Chief Eng. Corr.Action Repaired Date Completed 10/15/01

16 PROVISIONS / BAR STORE ROOMS

19 0 No

THERE WERE CASES OF BEER, SODA, WINE AND SPIRITS STORED DIRECTLY ON THE DECKS.

Action: F&B Manager. Corr.Action____Items removed from Deck and stored correctly Date Completed 10/10/01____

17 **DRY PROVISIONS ROOM 362**

19 0 No

THERE WAS LIQUID NOTED DRIPPING FROM THE DECKHEAD INTO A CAN SETTING ON TOP OF BOXES OF FOOD.

Action: St.Chief Eng. Corr.Action: Monitored each day. No leaks (condensation during storing ? Date Completed: 10/16/01

18 **FOOD SERVICE - GENERAL**

20 2 No

THE FOOD CONTACT SURFACES OF SOME OF THE OLDER EQUIPMENT HAD GAPS, SEAMS, HOLES AND OTHER DIFFICULT TO CLEAN FEATURES.

Action: St.Captain Corr.Action Ongoing repairs/replacements/renewals Date Completed:Ongoing/Age of Ship

19 **FOOD SERVICE - GENERAL**

21 1 No

THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD GAPS, SEAMS, HOLES AND OTHER DIFFICULT TO CLEAN FEATURES.

Action: St.Captain Corr.Action Ongoing repairs/replacements/renewals Date Completed Ongoing/Age of Ship

20 **FOOD SERVICE - GENERAL**

33 1 No

THE DECKS, BULKHEADS AND DECKHEADS HAD LOOSE PROFILES, SEAMS, HOLES, BROKEN AND OR MISSING DECK TILES MAKING THE AREAS DIFFICULT TO CLEAN.

Action: St.Captain Corr.Action Ongoing repairs/replacements/renewals Date Completed Ongoing/Age of Ship

21 **CORRECTIVE ACTION STATEMENT**

* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .